

IN THE CLAIMS:

Please amend claims 1, 2, 3, and 4, as follows:

1. (Currently amended) Method for the preparation of ~~fermenting process~~fermented meat products ~~characterized in that in which~~ olive oil is incorporated (~~mixed~~)by mixing and replacing part of added animal fat, comprising the following steps:

~~This method includes the following phases:~~

- (a) Meat at -4°C is mixed with salt, sugars, preservative, auxiliary salts and cultures;
 - (b) Then, ~~the~~olive oil and ~~the~~animal fat are added in the mixture with the olive oil replacing part of the animal fat to be added;
 - (c) Mixing ~~til~~until the desirable meat and fat grain is achieved;
 - (d) Subsequently, the mixture is led to stuffing machines, where it is stuffed in casings under vacuum conditions of about (1000 mbar);
 - (e) The resulting meat products are then led to maturation chambers with an adjustable relative humidity of 95-80%, a temperature of 25-20°C and an air velocity of 0.5-0.8 m/sec.; with
~~the~~ time of stay in the maturation chamber ~~depends~~depending upon on the size of the resulting meat products; and
 - (f) After that, the resulting meat products are led to a dehydration chamber with an adjustable relative humidity of 80-75%, a temperature of 12-17°C and an air velocity 0.5-0.1 m/sec.
2. (Currently amended) ~~The fermenting~~Fermented ~~process~~meat products with incorporated olive oil, ~~which are~~ produced according to the method of claim (1).

3. (Currently amended) Method for the preparation of ~~partial fermenting process~~partially fermented meat products characterized in that in which olive oil is incorporated (~~mixed~~) by mixing and replaces part of added animal fat, comprising the following steps: ~~in these, according to the claim (1), with replacement of the phases (e) and (f) by phases (e') and (f')~~

- (a) Meat at -4°C is mixed with salt, sugars, preservative, auxiliary salts and cultures;
- (b) Then, olive oil and animal fat are added in the mixture with the olive oil replacing part of the animal fat to be added;
- (c) Mixing until the desirable meat and fat grain is achieved;
- (d) Subsequently, the mixture is led to stuffing machines, where it is stuffed in casings under vacuum conditions of about (1000 mbar);
- (e') The resulting meat products are then led to a maturation chamber with adjustable relative humidity of 60-75%, a temperature of 25-30°C and an air velocity 0.5-0.8 m/sec., wherein the fermentation lasts 24 hours; and
- (f) After that, the resulting meat products are heated at a core temperatures of 55°C and are led to the a dehydration chamber with an adjustable relative humidity of 80-75%, a temperature of 12-17°C and an air velocity 0.5-0.1 m/sec.

4. (Currently amended) The partial fermenting processPartially fermented meat products with incorporated olive oil ~~which are produced according to the method of claim (3)~~.